

Specials

HAWAIIAN FLATBREAD

Pineapple, tasso ham, mozzarella, parmesan. GFO \$11.9

WILD MAN NY STRIP*

12 oz. USDA Braveheart Black Angus Beef®. Topped with melted fontina cheese and a gorgonzola cream and mushroom sauce. Garlic whipped potatoes and steamed broccoli. GF \$40.9

PALO VERDE ROCKFISH

Certified sustainable. Topped with citrus, tomato and garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF \$34.9

SEASONAL CATCH: ROCKFISH

Certified sustainable. Choice of topping and two house-made sides. GF \$31.9

SEAFOOD TRIO

Clams, mussels, and shrimp sautéed in a delicate white wine and lemon sauce over angel hair pasta. GFO \$26.9

BANANAS FOSTER CHEESECAKE

Creamy NY cheesecake with a bananas foster “fusion” of ripe banana, banana liqueur and 151 rum served with warm caramel sauce and whipped cream. GF V \$11.9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies. **All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, dairy, and sesame.